

BODEGAS TAMERÁN – MALVASÍA VOLCÁNICA

Canary Islands



APPELLATION: Gran Canaria

BLEND: Malvasía Volcánica

WINEMAKER: Jonatan García

VINEYARD: _____

The Canary Islands are part of Spain, but are 2,000km from the mainland, off the coast of Africa. The volcanic archipelago has a unique microclimate for growing grapes, due to the mountainous terrain, cooling Atlantic influence and volcanic soils. Tamerán vineyards are on the south of the island, protected from the Atlantic humidity by the Pico de las Nieves. Plots are 600 and 700 meters above sea level, on warm south facing slopes. Malvasía Volcánica is a cross of Malvasía Aromática and Marmajuelo. The own rooted vines are grown in simple cordon royat trellising, on sandy volcanic soils with cover crops.

VITICULTURE: _____

Viticulture is practicing organic, without the use of herbicides and systemic treatments. All the vineyard work is done by hand.

WINEMAKING: _____

The grapes are hand harvested and gently pressed before fermentation with native yeasts in neutral oak foudre. The wine is then left to mature on lees in 25 hl foudre. It is bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A distinctive salty nose with taught minerality and smokiness. On the palate, it's very fresh and focused, with fresh lime and grapefruit juice notes balanced by saline saltiness- not so far removed from a vinous margarita!